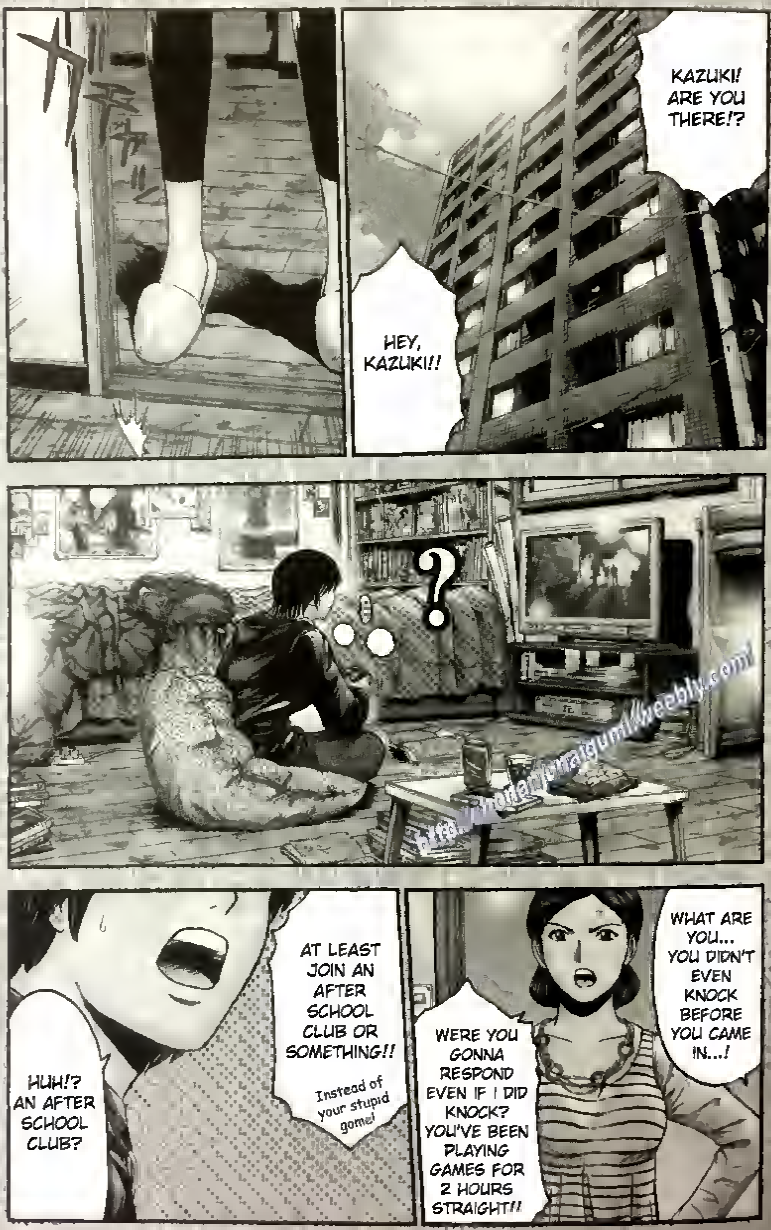
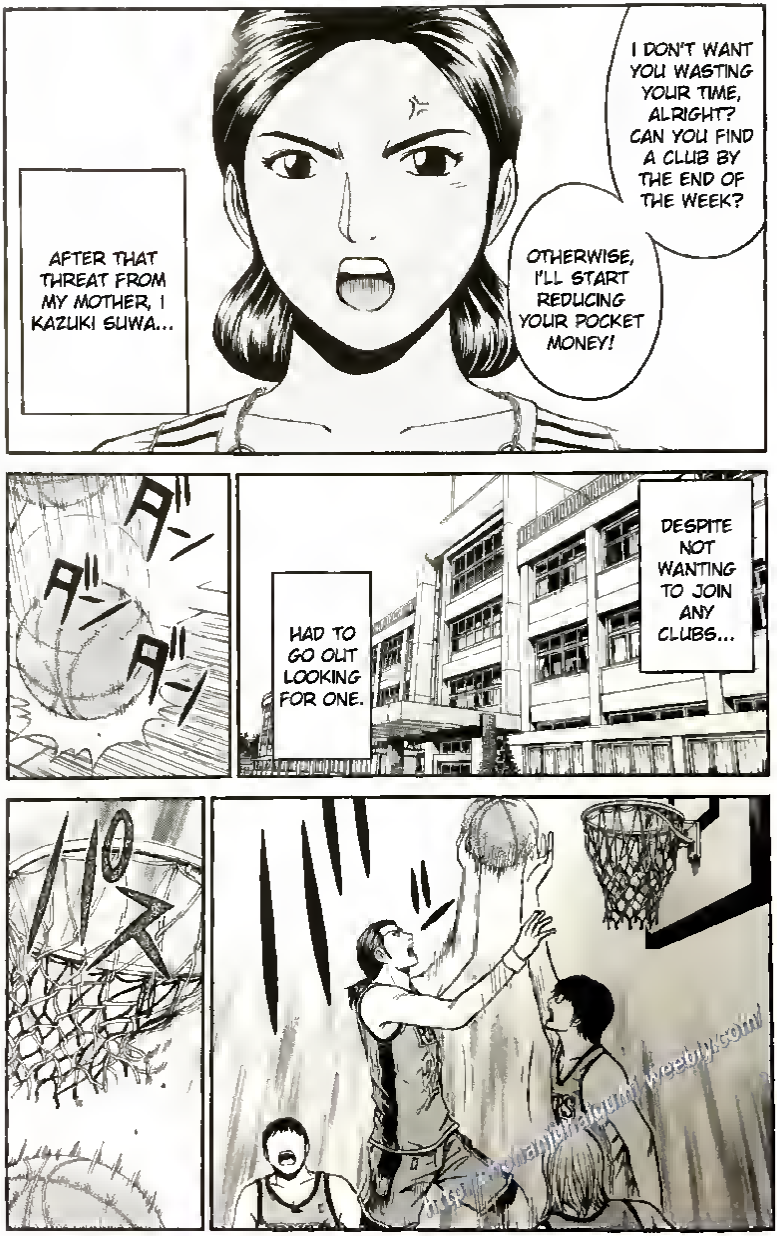
愛しのDUTCHOVENガール

Dutchoven Girl of Love

http://sweetlyinlove.weebly.com

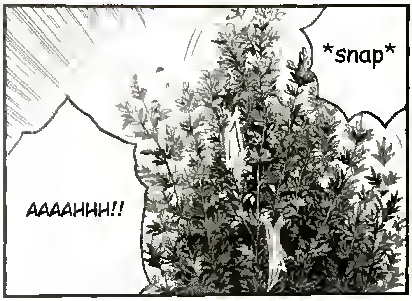

KAZUKI! ARE YOU THERE!?
HEY, KAZUKI!!
?
www.animedaimaisumi.weebly.com
WHAT ARE YOU... YOU DIDN'T EVEN KNOCK BEFORE YOU CAME IN...!
WERE YOU GONNA RESPOND EVEN IF I DID KNOCK? YOU'VE BEEN PLAYING GAMES FOR 2 HOURS STRAIGHT!!
AT LEAST JOIN AN AFTER SCHOOL CLUB OR SOMETHING!!
Instead of your stupid game!
HUH!? AN AFTER SCHOOL CLUB?

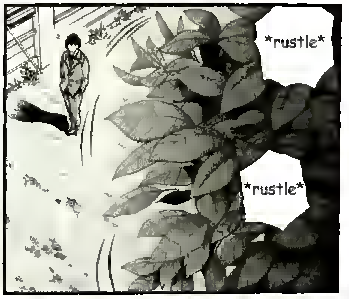
CHAPTER 1:
WELCOME TO THE
DUTCHOVEN RESEARCH
CLUB
愛しのDUTCHOVENガール
Dutchoven Girl of Love
GIANT
LOGOS
http://shonanjunaigumi.weebly.com/

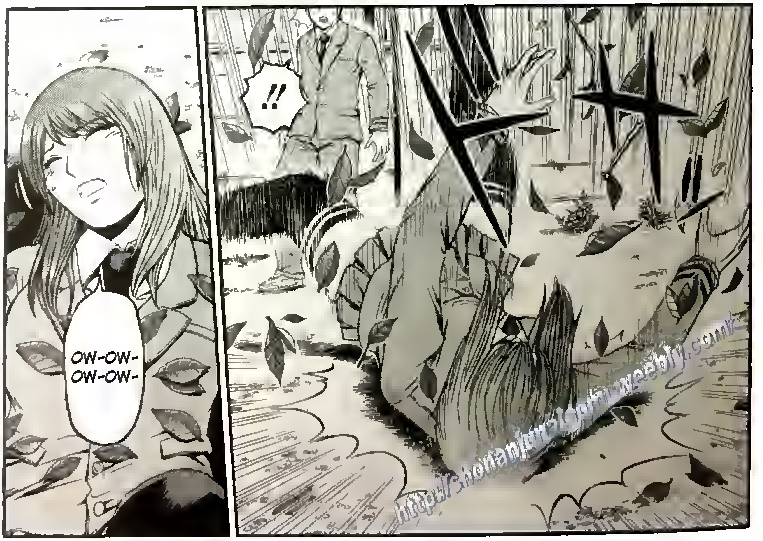

I DON'T WANT YOU WASTING YOUR TIME, ALRIGHT? CAN YOU FIND A CLUB BY THE END OF THE WEEK?
OTHERWISE, I'LL START REDUCING YOUR POCKET MONEY!
AFTER THAT THREAT FROM MY MOTHER, I KAZUKI SUWA...
ダン ダン ダン
DESPITE NOT WANTING TO JOIN ANY CLUBS...
HAD TO GO OUT LOOKING FOR ONE.
http://translationgroup.weebly.com/

http://manganjunalgun1.webiya.com/

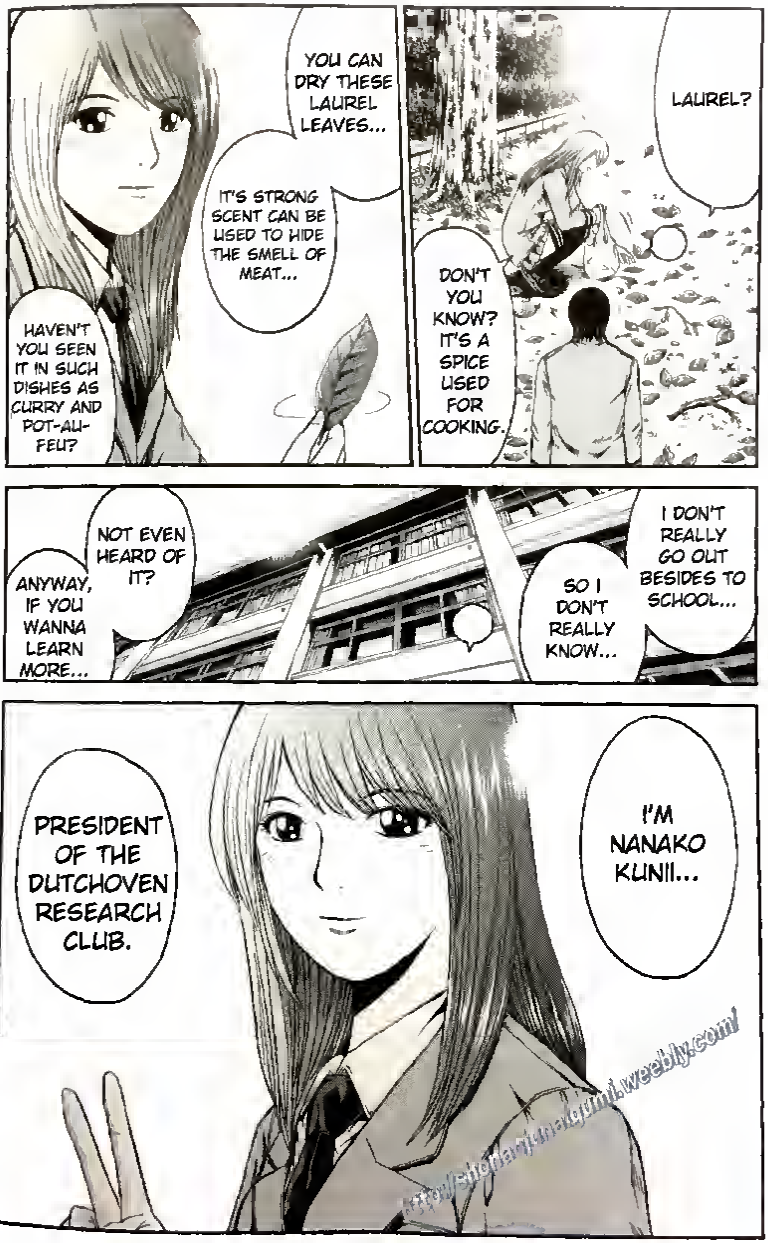
I EVEN TALKED TO A SENIOR FOR ADVICE.
WHAT AM I TO DO—
ONCE MY POCKET MONEY GOES DOWN
WHAT A PINCH I'M IN
WHAT A WASTE OF MY TIME...

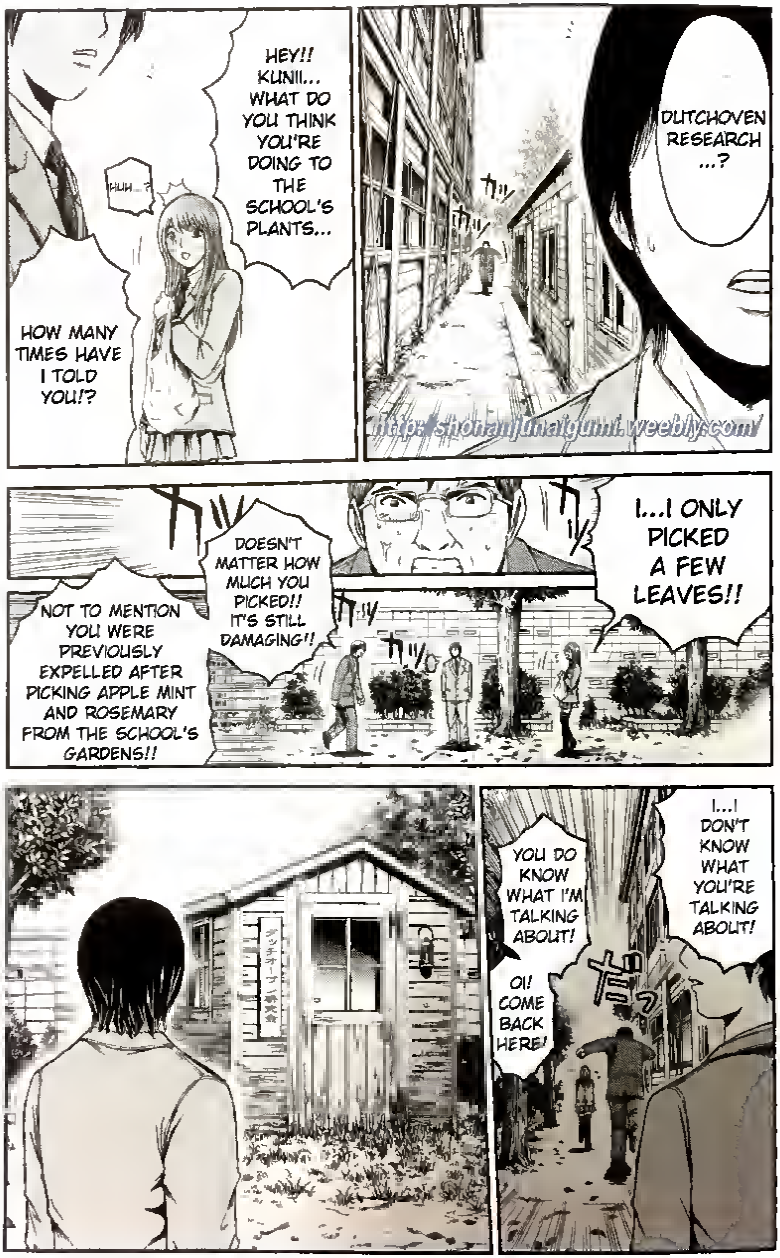

snap
AAAAHHH!!

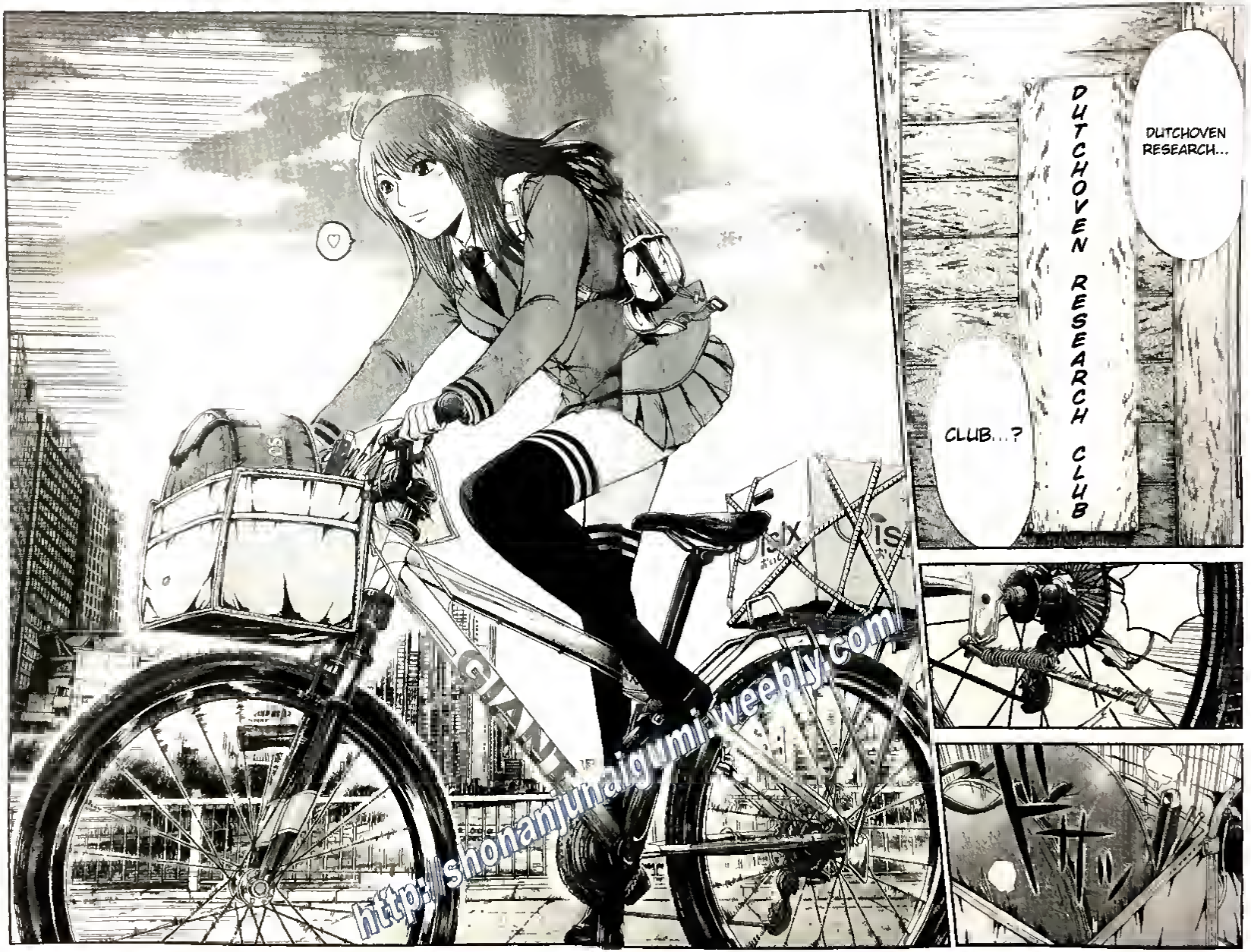

rustle
rustle


!!
OW-OW-OW-OW-

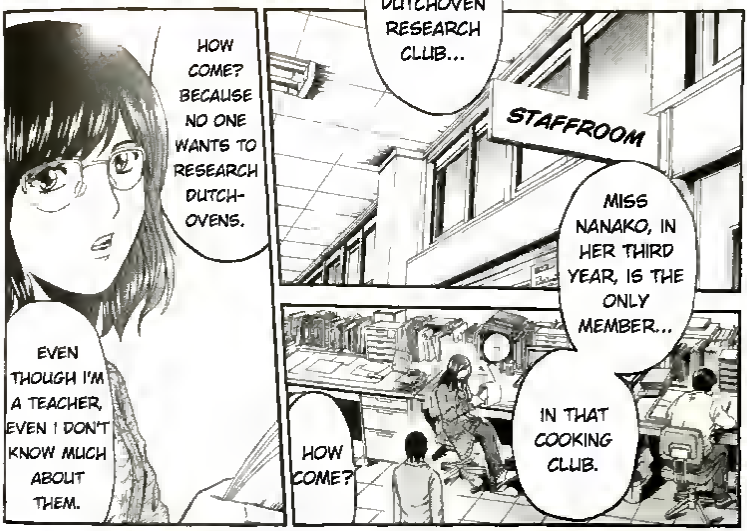
ARE... ARE YOU OKAY!?
WHERE DID YOU EVEN FALL FROM...
HM...?
I WAS PICKING LAUREL LEAVES...
THEN I LOST MY BALANCE AND FELL...
LEAVES?
YEAH, THESE LAUREL LEAVES...
FOR MY HOMEMADE DISH...
?
http://shonanjunaigumi.weebly.com/

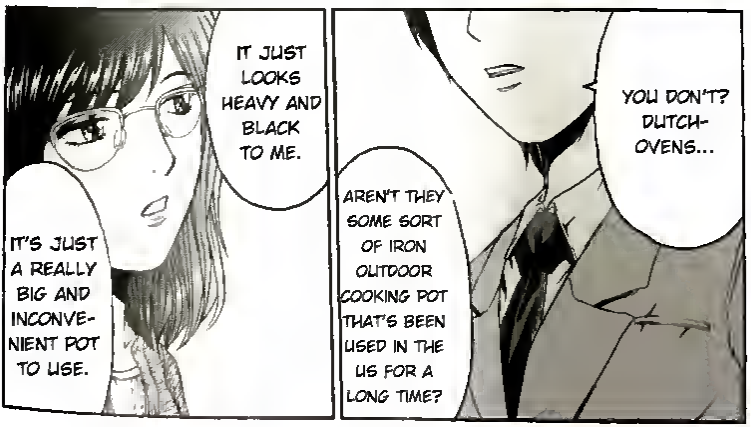

YOU CAN DRY THESE LAUREL LEAVES...
IT'S STRONG SCENT CAN BE USED TO HIDE THE SMELL OF MEAT...
HAVEN'T YOU SEEN IT IN SUCH DISHES AS CURRY AND POT-AU-FEU?
LAUREL?
DON'T YOU KNOW? IT'S A SPICE USED FOR COOKING.
I DON'T REALLY GO OUT BESIDES TO SCHOOL...
SO I DON'T REALLY KNOW...
NOT EVEN HEARD OF IT?
ANYWAY, IF YOU WANNA LEARN MORE...
I'M NANAKO KUNII...
PRESIDENT OF THE DUTCHOVEN RESEARCH CLUB.
http://shonanjunaigun.weebly.com/


HEY!! KUNII... WHAT DO YOU THINK YOU'RE DOING TO THE SCHOOL'S PLANTS...
HUH...?
HOW MANY TIMES HAVE I TOLD YOU!?
DUTCHOVEN RESEARCH ...?
http://shohanjunaiguni.weebly.com/
I...I ONLY PICKED A FEW LEAVES!!
DOESN'T MATTER HOW MUCH YOU PICKED!! IT'S STILL DAMAGING!!
NOT TO MENTION YOU WERE PREVIOUSLY EXPELLED AFTER PICKING APPLE MINT AND ROSEMARY FROM THE SCHOOL'S GARDENS!!
I...I DON'T KNOW WHAT YOU'RE TALKING ABOUT!
YOU DO KNOW WHAT I'M TALKING ABOUT!
OI! COME BACK HERE!


DUTCHOVEN RESEARCH CLUB
DUTCHOVEN RESEARCH...
CLUB...?
GIANT
http://shonanjunaigumi.weebly.com

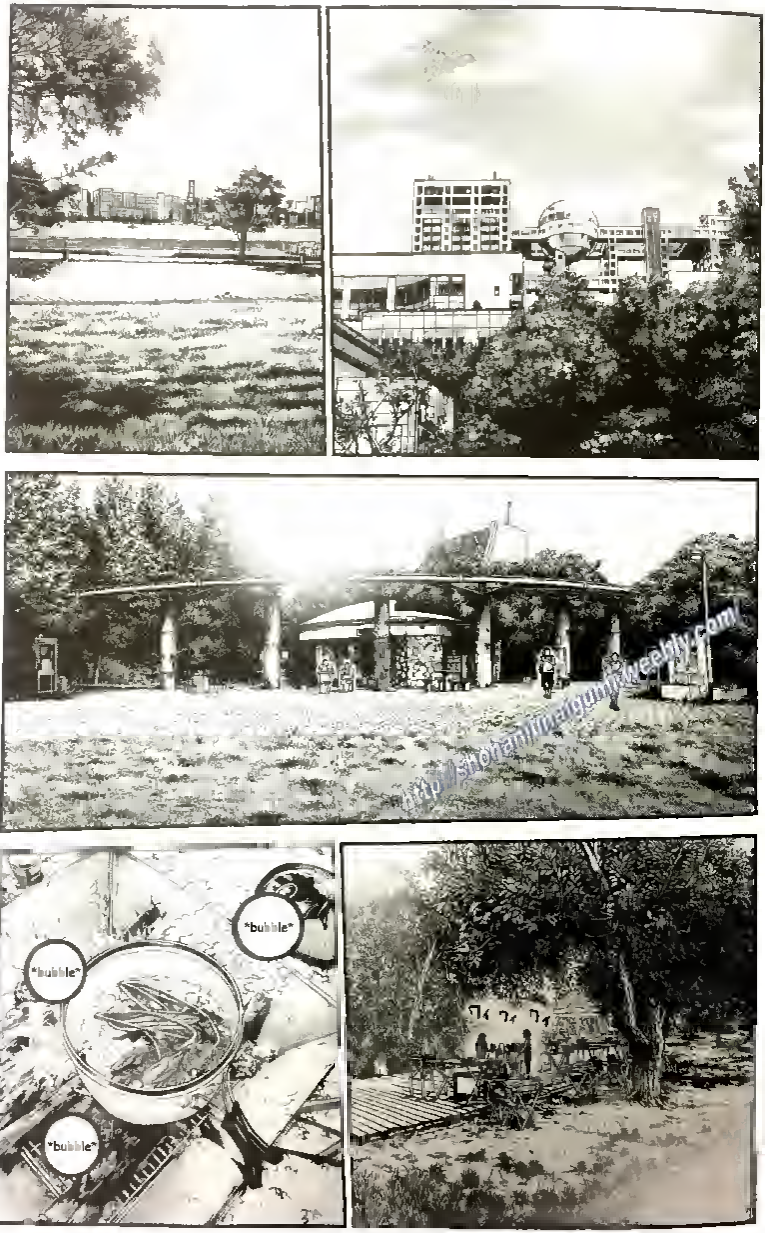
http://shonanjunaigumi.weebly.com/


AH YES, THE DUTCHOVEN RESEARCH CLUB...
STAFFROOM
MISS NANAKO, IN HER THIRD YEAR, IS THE ONLY MEMBER...
IN THAT COOKING CLUB.
HOW COME?
HOW COME? BECAUSE NO ONE WANTS TO RESEARCH DUTCH-OVENS.
EVEN THOUGH I'M A TEACHER, EVEN I DON'T KNOW MUCH ABOUT THEM.


YOU DON'T? DUTCH-OVENS...
AREN'T THEY SOME SORT OF IRON OUTDOOR COOKING POT THAT'S BEEN USED IN THE US FOR A LONG TIME?
IT JUST LOOKS HEAVY AND BLACK TO ME.
IT'S JUST A REALLY BIG AND INCONVE-NIENT POT TO USE.

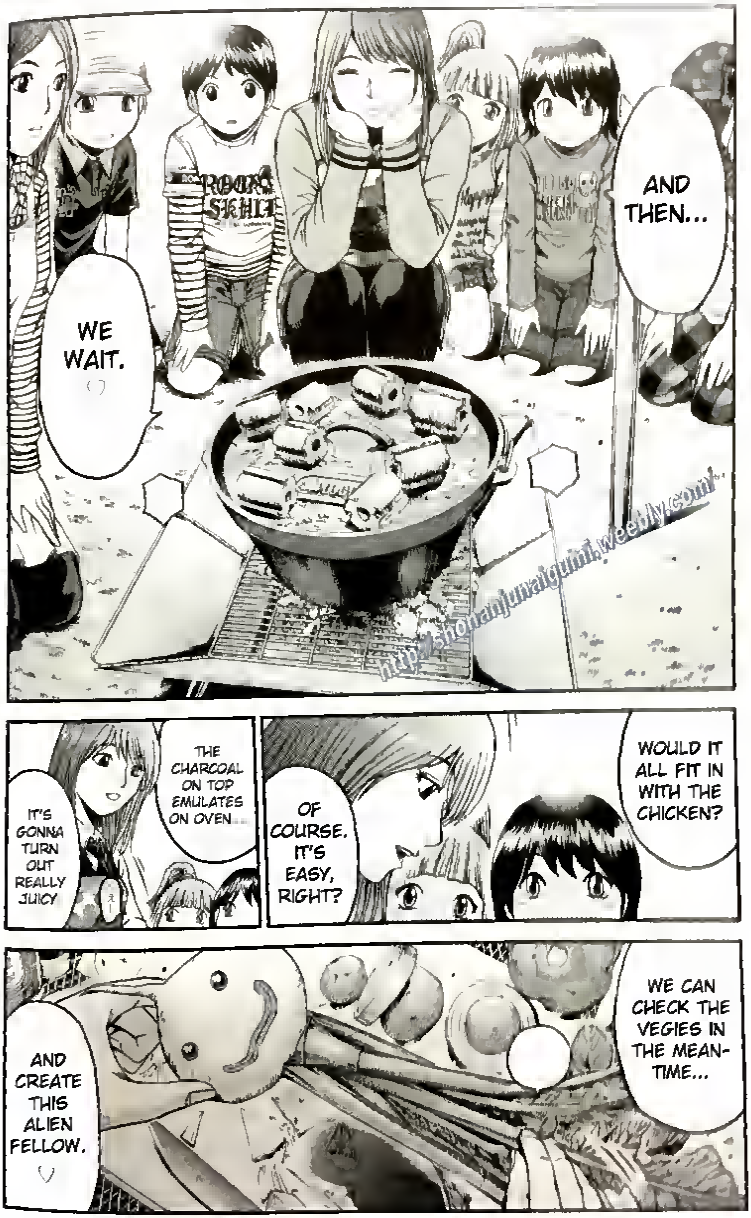
SO IT'S A HEAVY AND BLACK IRON POT...?
ARE YOU INTERESTED IN SEEING IT?
https://shonenjunaigumi.wordpress.com/
SHE'S USING IT TO MAKE A BBQ DISH ON THE EDGE OF ODAIBA TODAY.
SHE'S COOKING FOR SOME KIDS IN KINDERGAR-TEN.
AND SO...
I MADE MY WAY TOWARDS ODAIBA.
.....

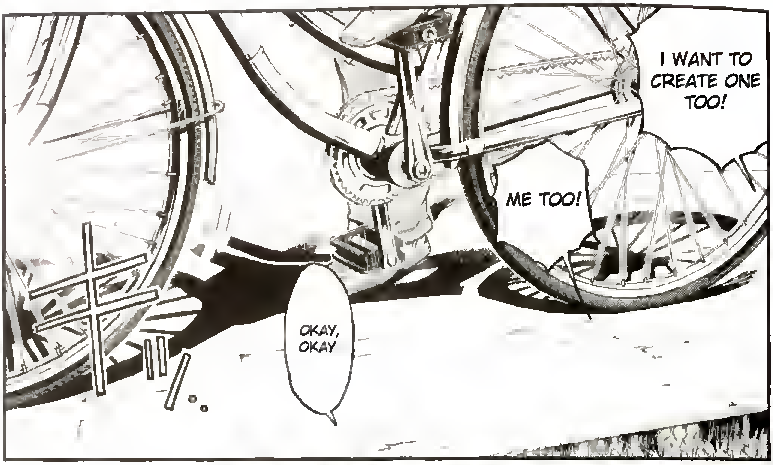
I'M JUST ...
OR EVEN FOND OF IT...
IT'S NOT THAT I'M INTER-ESTED IN IT...
THIS DUTCH-OVEN...
WORRIED ABOUT THAT SENIOR GIRL.

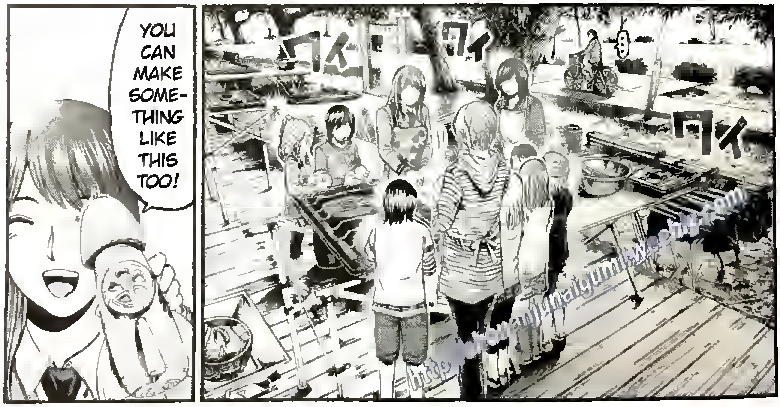

bubble
bubble
bubble
http://shohamiranguniweekly.com/

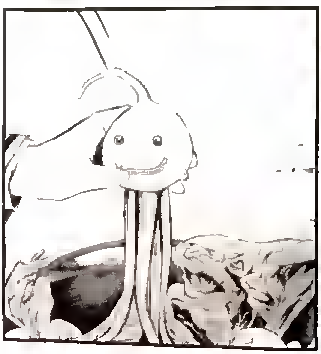
GATHER ROUND, I'LL SHOW YOU HOW TO MAKE IT...
FIRST, YOU NEED TO PREPARE THE CHICKEN...
RUB SALT AND PEPPER ONTO IT FIRMLY THEN WIPE IT OFF CAREFULLY.
ADD GARLIC AND PUT IT INTO A PLASTIC BAG...
THEN SOAK IT IN OLIVE OIL...
CHOP UP QUAIL EGGS AND SPINACH AND PUT IT INSIDE THE CHICKEN
THE EGG AND GARLIC MAKES UP THE CONSOMME.
PACK IT IN NICE AND TIGHT.
THEN USE THESE SKEWERS ...
TO KEEP IT TOGE-THER.

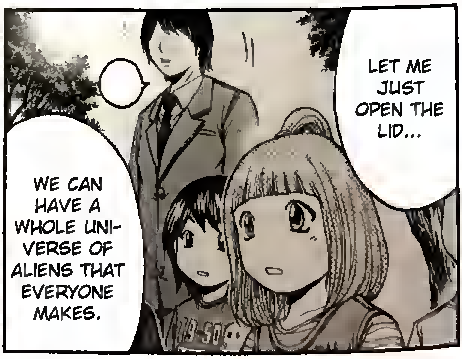
THEN WE PLACE IT INTO THE DUTCHOVEN TO COOK IT.
UNTIL THE SKIN BECOMES A BEAUTIFUL GOLDEN BROWN.
LOGOS
http://shonajimalgum.tweetly.com/
ONCE WE TAKE IT OUT...
PUT IT WITH THESE ONIONS ON SOME FOIL...
AND ONCE AGAIN...
WOW
AH
WE OUT IT BACK INTO THE BLACK POT.
ONCE WE PUT THE VEGIES IN, CLOSE THE TOP WITH A DROP-LID...
THEN ON TOP OF THE BLACK POT...
WE PLACE PIECES OF CHARCOAL ON TOP...

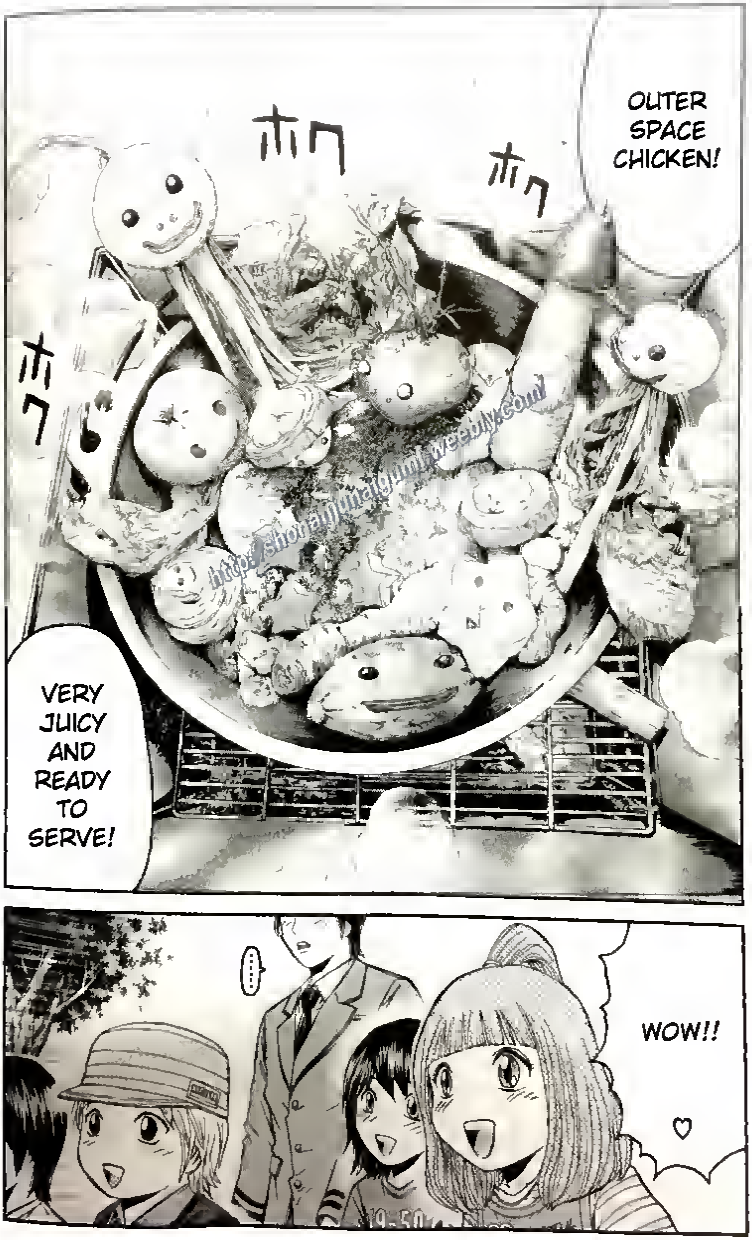

AND THEN...
WE WAIT.
http://shounenjunaigumi.weebly.com/
WOULD IT ALL FIT IN WITH THE CHICKEN?
OF COURSE. IT'S EASY, RIGHT?
THE CHARCOAL ON TOP EMULATES ON OVEN...
IT'S GONNA TURN OUT REALLY JUICY
WE CAN CHECK THE VEGIES IN THE MEAN-TIME...
AND CREATE THIS ALIEN FELLOW.


I WANT TO CREATE ONE TOO!
ME TOO!
OKAY, OKAY


YOU CAN MAKE SOME-THING LIKE THIS TOO!




LET ME JUST OPEN THE LID...
WE CAN HAVE A WHOLE UNI-VERSE OF ALIENS THAT EVERYONE MAKES.


OUTER SPACE CHICKEN!
ホカ
ホカ
ホカ
VERY JUICY AND READY TO SERVE!
WOW!!
♡

JUICY ROAST "COSMIC" CHICKEN

クッキング レシピ
Cooking Recipe
Attack Order Bird of Lamb

INGREDIENTS

CHICKEN	ONE (1.5-2KG)
OLIVE OIL	4 TABLESPOONS
PEPPER	A PINCH
GARLIC	2 CLOVES

(CONTENTS)	
SPINACH	1 BUNCH
GARLIC	2 CLOVES
QUAIL EGG	4 EGGS
CHICKEN EGG	8 EGGS
MIXED CHEESE	SUFFICIENT
CONSOMME	2 TABLESPOONS

(SERVED GRILLED)	3
ONION	3
PURPLE ONION	6
CHESTNUT POTATO	4
POTATO	3
SWEET POTATO	2
SOUP STOCK	2
RED BEETROOT	2
GARLIC	1
APPLE (SHINANOSUITO)	1
PEAR (LA FRANCE)	

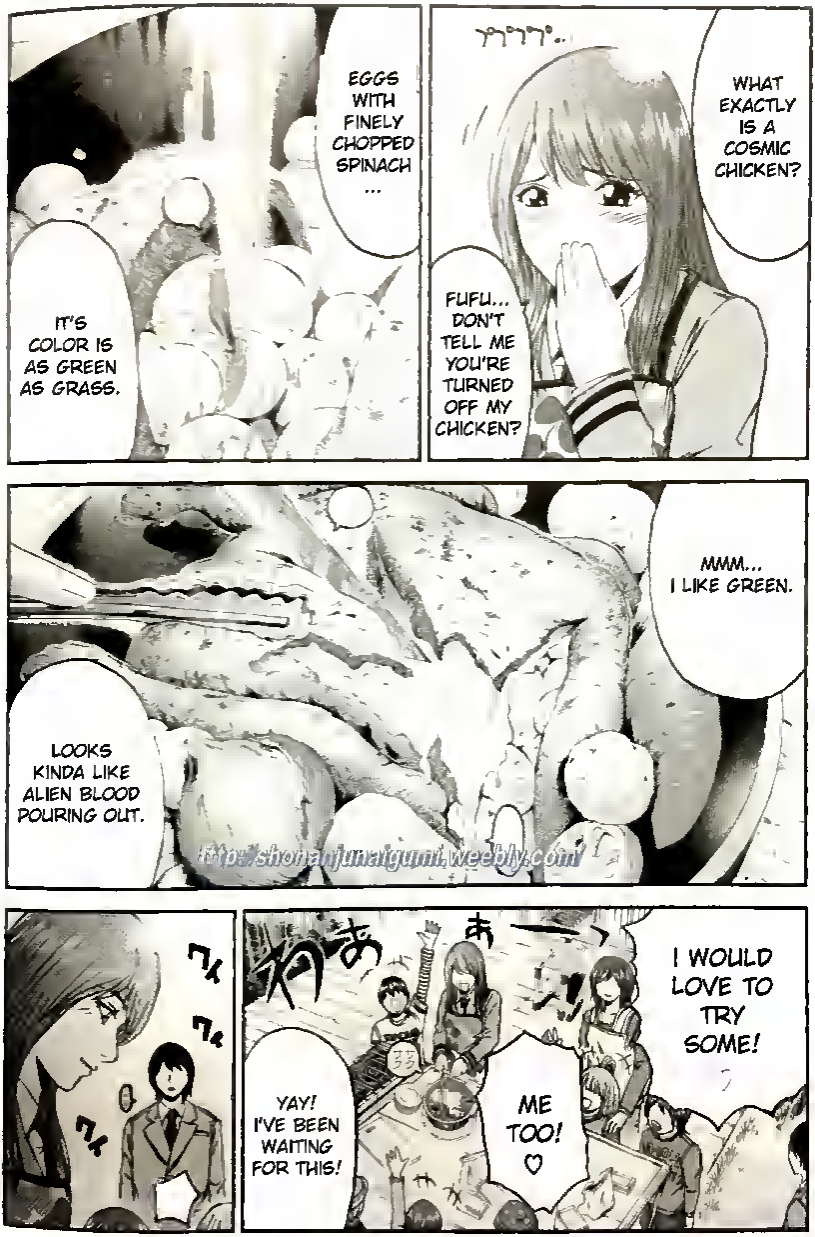
HINTS

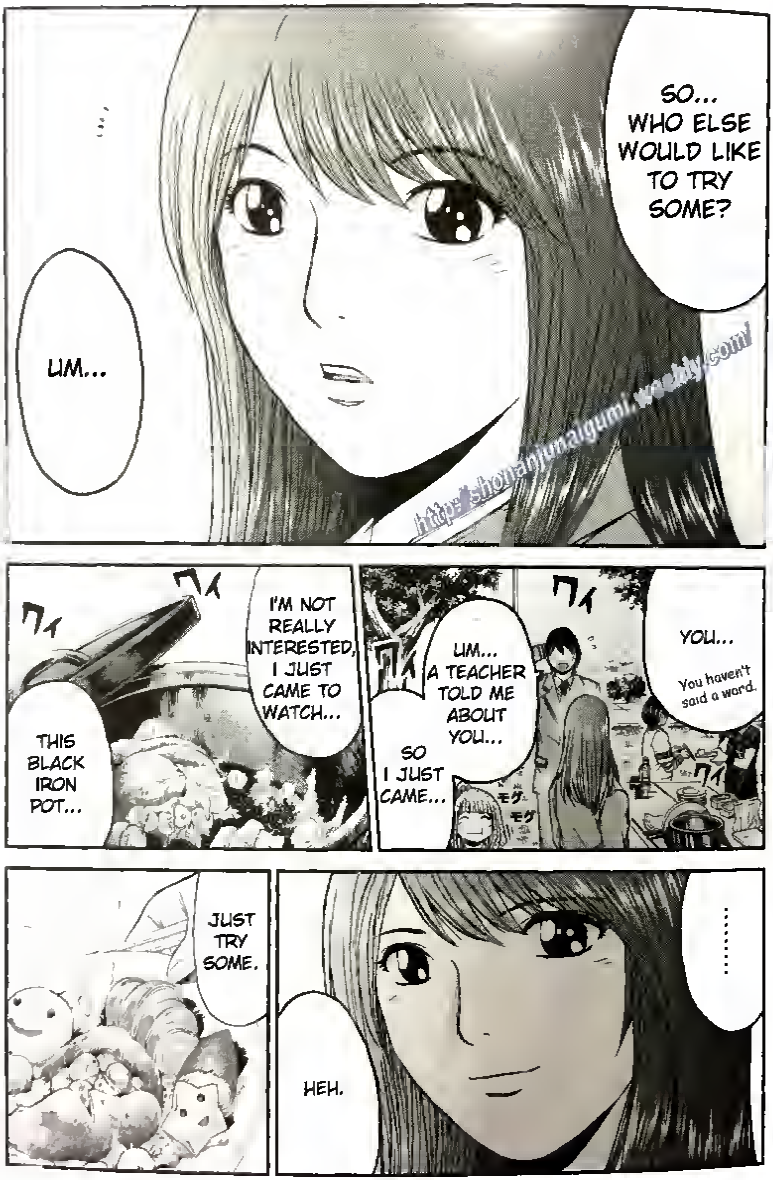
KEEP ME WARM BY PUTTING COAL ON BOTH THE TOP AND THE BOTTOM

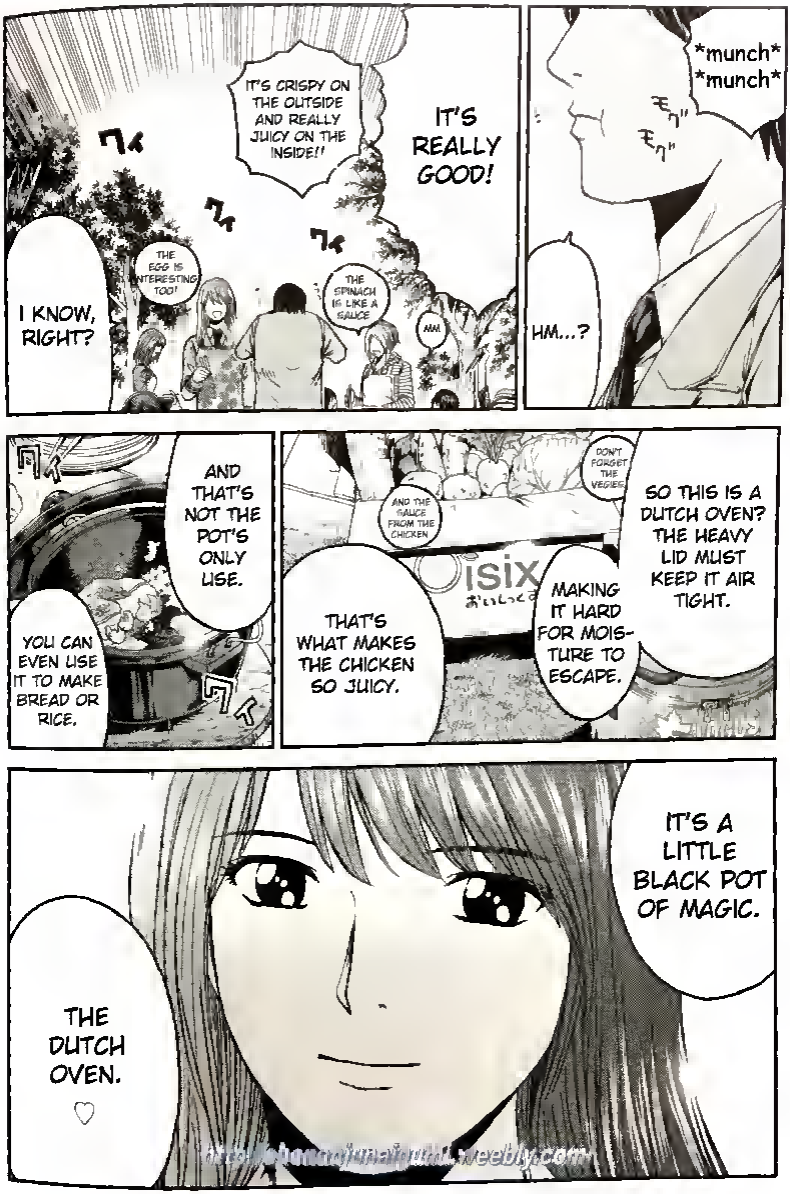
http://shonenjunkanoumi.weebly.com

METHOD

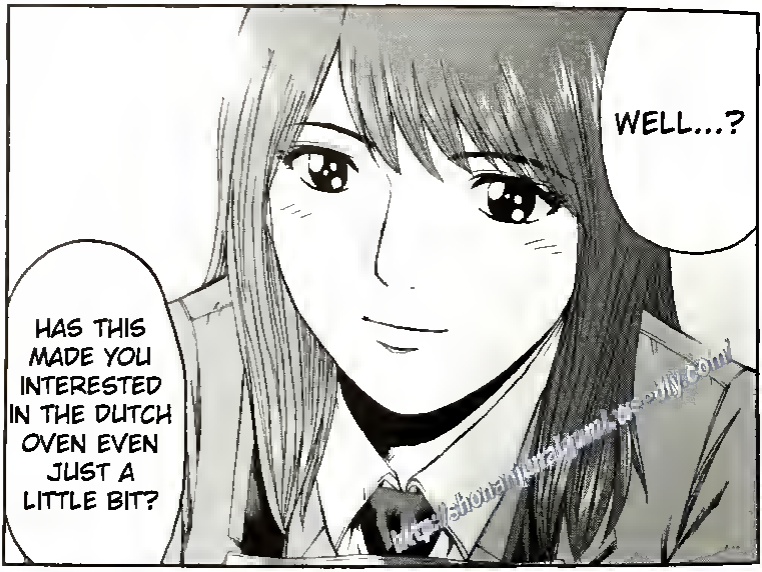
1. BOIL WATER WITH A PINCH OF SALT. BOIL SPINACH AND MINCE UNTIL FINELY SMOOTH. TURN OFF THE WATER AND SEASON THE CONSOMME WITH SALT.
2. BOIL THE CHICKEN AND QUAIL EGGS THEN PEEL SHELLS.
3. RUB SALT AND PEPPER ONTO THE CHICEKN FIRMLY. PLACE IN PLASTIC BAG WITH A SLICE OF GARLIC AND 2 TABLESPOONS OF OLIVE OIL. STUFF WITH SPINACH AND EGGS AS WELL AS GARLIC, CHEESE AND USE SKEWERS TO KEEP IT ALL TOGETHER.
4. PLACE EVERYTHING INTO A DUTCHOVEN AND BAKE UNTIL DESIRED COLOR. LAY THE PAN WITH ALUMINIUM FOIL, PUT IN VEGETABLES AND WAIT FOR THE CHICKEN TO COOK.
5. WHILST THE CHICEKN IS BAKING, MAKE COMRADES OF THE UNIVERSE (ROCKETS, ALIENS, UFO, PLANETS, SHOOTING STARS). ALLOW TO BOIL FOR 10-20 MINUTES.

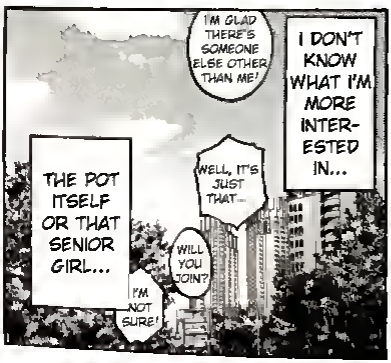

EGGS WITH FINELY CHOPPED SPINACH ...
IT'S COLOR IS AS GREEN AS GRASS.
WHAT EXACTLY IS A COSMIC CHICKEN?
FUFU... DON'T TELL ME YOU'RE TURNED OFF MY CHICKEN?
MMM... I LIKE GREEN.
LOOKS KINDA LIKE ALIEN BLOOD POURING OUT.
http://shonanjunaigumi.weebly.com
I WOULD LOVE TO TRY SOME!
ME TOO! ♡
YAY! I'VE BEEN WAITING FOR THIS!

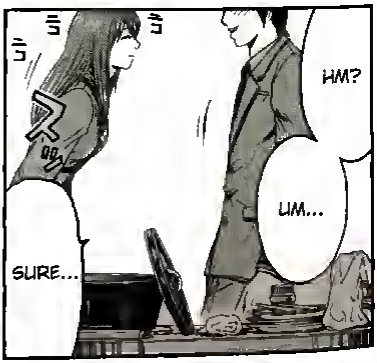

SO... WHO ELSE WOULD LIKE TO TRY SOME?
UM...
http://shonanjunaigumi.weebly.com/
I'M NOT REALLY INTERESTED, I JUST CAME TO WATCH...
THIS BLACK IRON POT...
UM... A TEACHER TOLD ME ABOUT YOU...
SO I JUST CAME...
モグ
モグ
YOU...
You haven't said a word.
JUST TRY SOME.
HEH.
.....

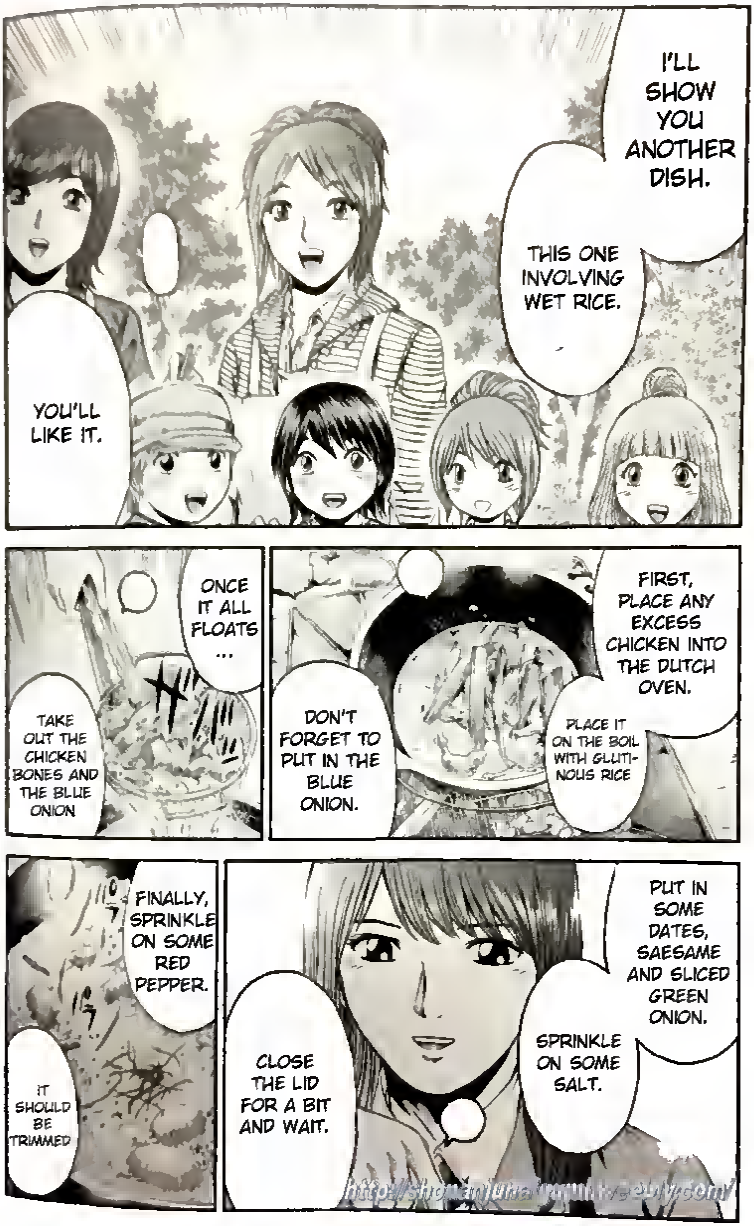

munch
munch
HM...?
IT'S REALLY GOOD!
IT'S CRISPY ON THE OUTSIDE AND REALLY JUICY ON THE INSIDE!!
THE EGG IS INTERESTING TOO!
THE SPINACH IS LIKE A SAUCE
HM
I KNOW, RIGHT?
DON'T FORGET THE VEGIES!
AND THE SAUCE FROM THE CHICKEN
SO THIS IS A DUTCH OVEN? THE HEAVY LID MUST KEEP IT AIR TIGHT.
MAKING IT HARD FOR MOISTURE TO ESCAPE.
THAT'S WHAT MAKES THE CHICKEN SO JUICY.
AND THAT'S NOT THE POT'S ONLY USE.
YOU CAN EVEN USE IT TO MAKE BREAD OR RICE.
IT'S A LITTLE BLACK POT OF MAGIC.
THE DUTCH OVEN. ♡

……


WELL...?
HAS THIS MADE YOU INTERESTED IN THE DUTCH OVEN EVEN JUST A LITTLE BIT?


I'M GLAD THERE'S SOMEONE ELSE OTHER THAN ME!
I DON'T KNOW WHAT I'M MORE INTER-ESTED IN...
THE POT ITSELF OR THAT SENIOR GIRL...
WELL, IT'S JUST THAT—
WILL YOU JOIN?
I'M NOT SURE!


HM?
UM...
SURE...


I'LL SHOW YOU ANOTHER DISH.
THIS ONE INVOLVING WET RICE.
YOU'LL LIKE IT.
ONCE IT ALL FLOATS ...
TAKE OUT THE CHICKEN BONES AND THE BLUE ONION
FIRST, PLACE ANY EXCESS CHICKEN INTO THE DUTCH OVEN.
PLACE IT ON THE BOIL WITH GLUTINOUS RICE
DON'T FORGET TO PUT IN THE BLUE ONION.
FINALLY, SPRINKLE ON SOME RED PEPPER.
IT SHOULD BE TRIMMED
PUT IN SOME DATES, SAESAME AND SLICED GREEN ONION.
SPRINKLE ON SOME SALT.
CLOSE THE LID FOR A BIT AND WAIT.

SAMGYETANG STYLE YAKUZEN RICE SOUP

INGREDIENTS

LEFTOVER MEAT FROM THE "COSMIC CHICKEN"	2-3 CUPS
GLUTINOUS RICE	SUFFICIENT
MILLET	SUFFICIENT
WATER	SUFFICIENT
CLAY ONION (SHIMONITA LEEK)	1
GINGER	1 CLUMP
PEPPER (CLAW OF HAWK)	SUFFICIENT
CHESTNUT	10 NUTS
PINE	SUFFICIENT
WOLFBERRY	10 BERRIES
ROASTED BLACK SESAME	SUFFICIENT
SALT	SUFFICIENT
SHREDDED RED PEPPER	SUFFICIENT

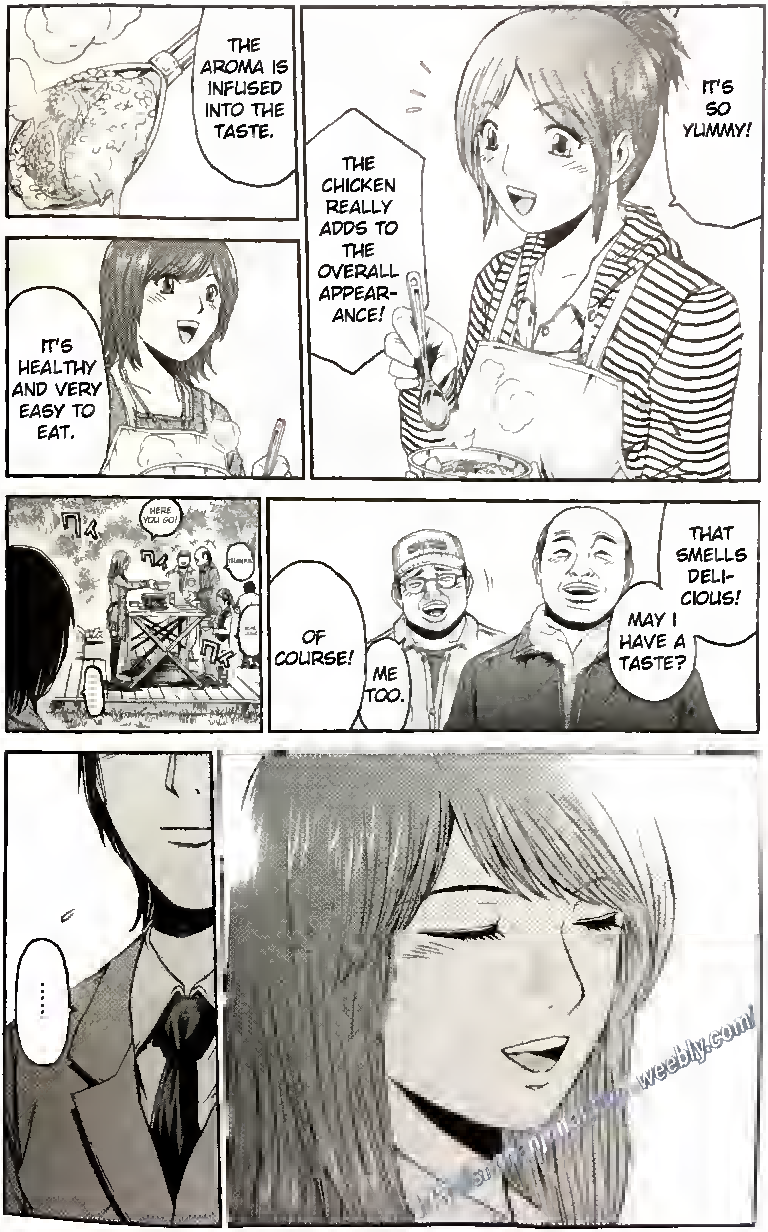
METHOD

1. PLACE THE "COSMIC CHICKEN" AND WATER INTO THE DUTCHOVEN TO BOIL THEN ADD THE GLUTINOUS RICE, MILLET AND DARK PARTS OF THE CLAY ONION
2. THINLY SLICE THE REST OF THE ONION, GINGER AND SHREDDED PEPPER.
3. ONCE THE CONTENTS START TO FLOAT, ADD THE PEPPER AND COOK UNTIL THE GLUTINOUS RICE BECOMES SOFT AND PORRIDGE-LIKE (IF WATER IS NOT ENOUGH, ADD MORE AT ANY STAGE)
4. ADD THE ONION, CHESTNUT, PINE, WOLFBERRY AND SESAME. ADD SALT ACCORDING TO TASTE AND FINALLY, DECORATE THE CHICKEN WITH SHREDDED PEPPER.

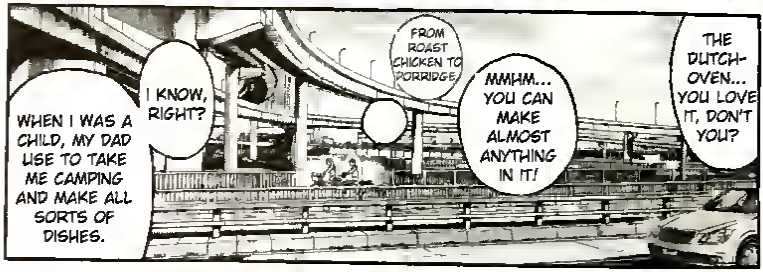
HINTS

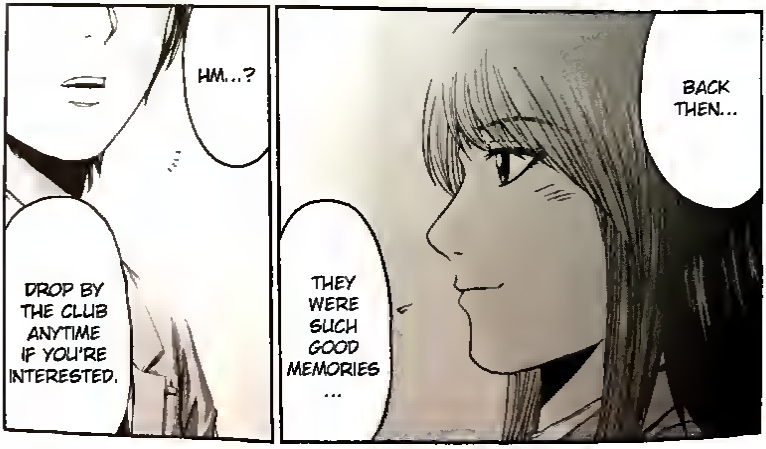
AFTER REMOVING THE INGREDIENTS FROM THE "COSMIC CHICKEN" KEEP COOL

クッキング レシピ
Cooking Recipe
Dutch Oven Gift of Love

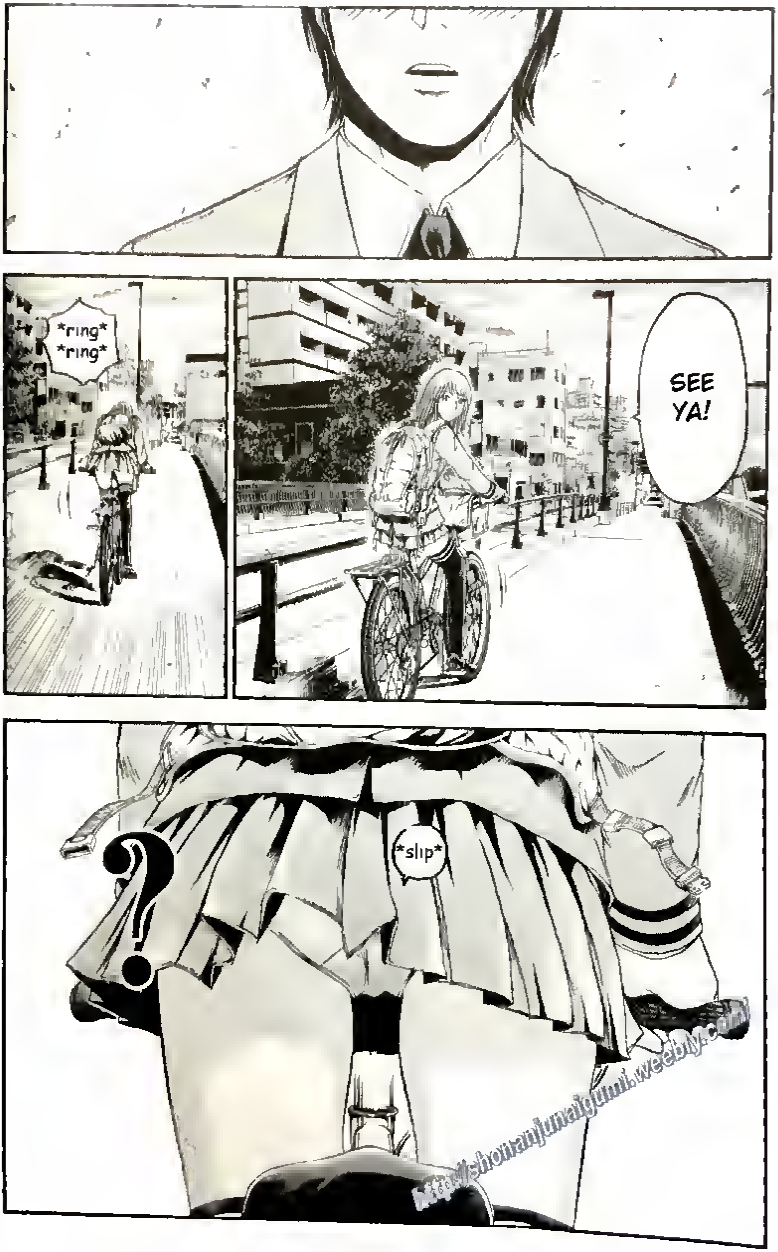


https://manga-raw.weebly.com/

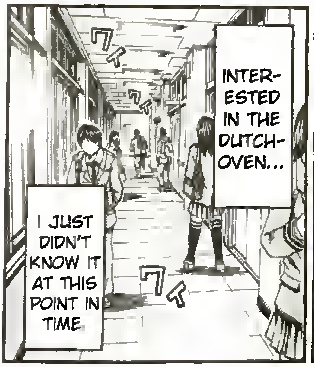

WHEN I WAS A CHILD, MY DAD USE TO TAKE ME CAMPING AND MAKE ALL SORTS OF DISHES.
I KNOW, RIGHT?
FROM ROAST CHICKEN TO PORRIDGE!
MMHM... YOU CAN MAKE ALMOST ANYTHING IN IT!
THE DUTCH-OVEN... YOU LOVE IT, DON'T YOU?

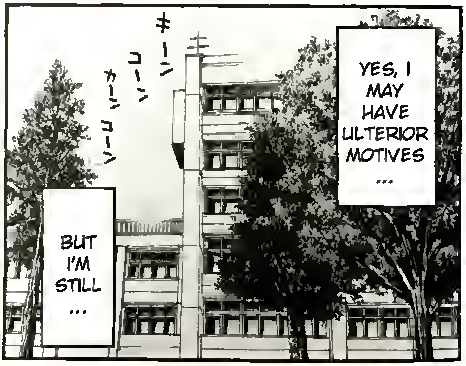

HM...?
DROP BY THE CLUB ANYTIME IF YOU'RE INTERESTED.
BACK THEN...
THEY WERE SUCH GOOD MEMORIES ...

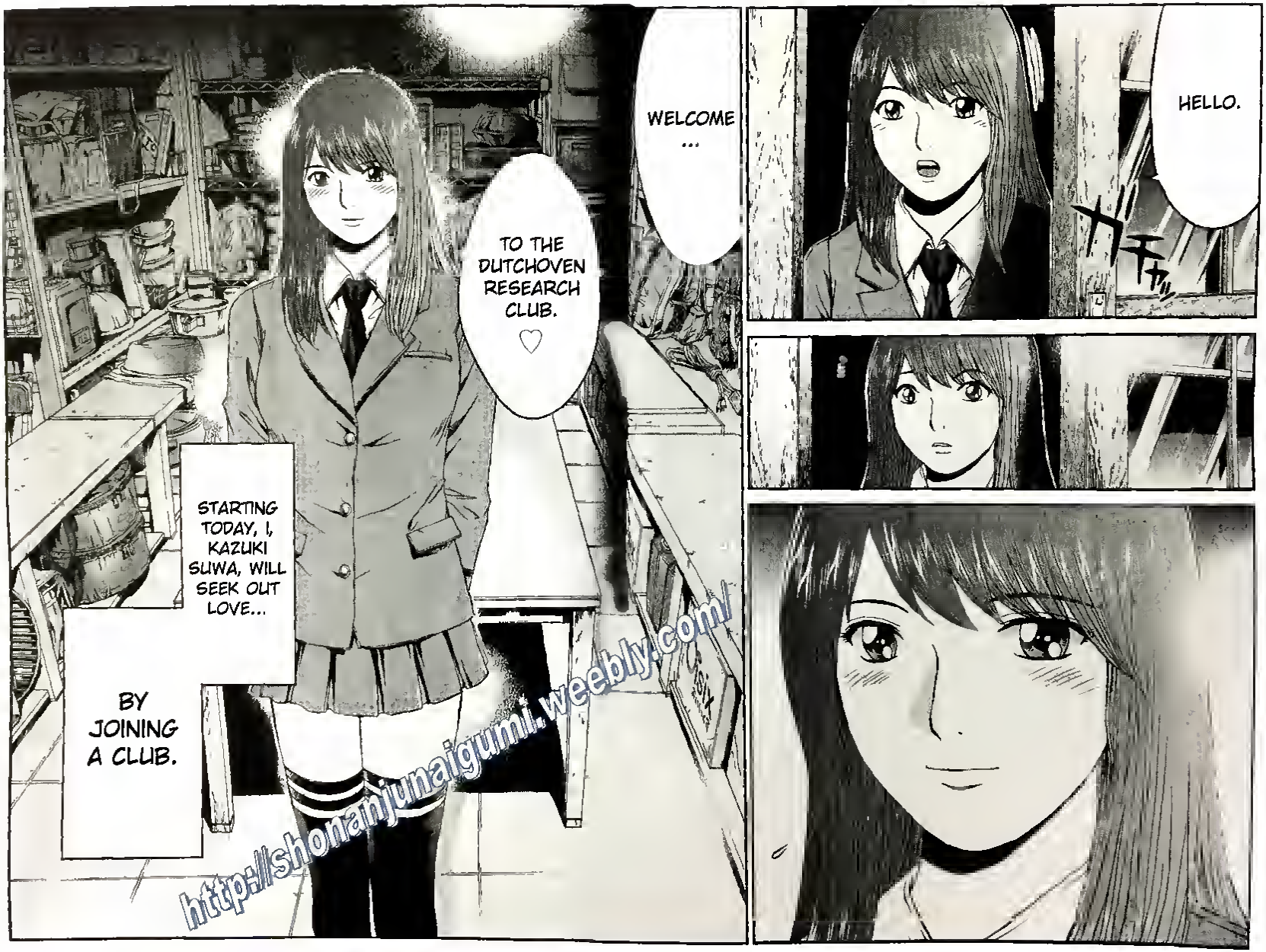
http://shonanjunaigumi.weebly.com


ring
ring
SEE YA!
?
slip

(https://kanamijuwaigumi.weebly.com/)



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